



Laguna del Inca

Aconcagua Valley



Laguna del Inca is homage to the Legend of a beautiful Inca princess that died on her wedding day. Taken by grief, her groom buried her at the bottom of a lake at the Andes Mountains, near to the source of the Aconcagua River. Instantly, the waters turned emerald green, forever tinted by the green eyes of the princess.

HARVEST & BLEND

Handpicked

40% Cabernet Sauvignon / 35% Syrah / 25% Carmenere

Winemaker: Horacio Vicente

CLIMATE & SOIL

The combination of high altitude and hill-side vine cultivation (870 m a.s.l.) allows for progressive and gentle grape ripening and provides poor, rocky soil that created a unique expression flavours and elegance that distinguish Aconcagua Valley wines.

PROCESSING

Hand-picked and fermented in stainless steel tanks, this wine was skin macerated for 25 days to build body and structure and then aged in French and American oak barrels for 14 months to round out the texture of tannins. After bottling the wine was aged for at least 6 months before release.

ANALYTICAL DATA

Alcohol:	13,5	% by vol.
Total Acidity:	5.35	g/L (Tartaric)
pH:	3.65	
Residual Sugar:	3,2	g/L

Tasting

Dark ruby-coloured. Wild berry and exotically herbed and spiced edge, complemented by some cool climate aromas such as black currant and black cherry permeated by dried thyme. Firm tannins add structure to the bitter cherry and liquorice flavours, with good mineral lift to the finish. A nicely focused blend with the balance and concentration to repay cellaring.

Food Pairing Suggestions

Serve between 16 ° and 18° C.

Awards:

Rated 93, Tim Atkin (Vintage 2019)

Rated 92, James Suckling (Vintage 2019)

Rated 91, Tim Atkin (Vintage 2018)

Rated 91, James Suckling (Vintage 2018)

Rated 92 Tim Atkin (Vintage 2017)

Rated 91 James Suckling (Vintage 2017)